



Risks Associated with Feeding Raw or Improperly Cooked Food Wastes to Swine

Food Waste Feeding to Swine is also commonly known as Garbage Feeding or Swill. In Spanish it is known as Escamocha, Lavaza, Descarte, Friegue, Filtradas and Sobras

Feeding Raw or Improperly Cooked Animal Food Waste to Swine Can Spread Foreign Animal Diseases and Pathogens of Public Concern.

Some backyard swine owners might not be aware that feeding raw or improperly cooked food wastes to swine poses a risk of introducing devastating foreign animal diseases.

What is Food Waste?

Food waste refers to plate waste, kitchen or table scraps, garbage or swill, and all food residuals discarded after serving. It can be defined as any edible material or by-product that is generated in the production, processing, transportation, distribution, or consumption of food.

Disease Risk

Contaminated meat that is present in untreated food waste can cause diseases that may be spread to other livestock or to humans. Illegally imported animal products, such as meats and sausages, could cause outbreaks of foreign animal diseases such as foot and mouth disease, classical swine fever, African swine fever, swine vesicular disease, pseudorabies or Aujeszky's disease, brucellosis, tuberculosis and transmissible gastroenteritis if fed to swine without being properly cooked. Other public health agents of concern that could be present in food waste from any source are *Salmonella*, *Campylobacter*, *Trichinella*, and *Toxoplasma*.

Cooking Food Waste

Raw Meat Present in Food Waste Must be Cooked

Food waste or garbage fed to swine must be heat treated, as mandated by the 1980 Swine Health Protection Act, to reduce the risk of foreign animal diseases and to eliminate any other pathogens.

All table or plate scraps resulting from handling, preparation, cooking, or consumption of food requires cooking before feeding to swine. The swine health act does not require cooking of non-meat food waste or by-product items (e.g., bakery waste, vegetable waste, etc.).

In California, food waste containing raw meat is required to be heated throughout at boiling (212° F or 100° C) for 2 (two) hours; and be agitated during cooking to ensure that the prescribed cooking temperature is maintained throughout the cooking container for the prescribed length of time.

Restaurants, Food Transporters and Disposers of Food Waste

Businesses that prepare and sell food (restaurants, hotels, fast food outlets, hospitals, schools and other institutions) must not dispose of food waste in any way that would make it available for food waste feeding. Likewise, those involved in the handling, transporting and disposal of food waste must not dispose of food waste in any way that would make it available for food waste feeding. Leftover fruit, vegetables or breads that have been on the same plate as animal products or by-products must not be fed to swine unless properly cooked.

Livestock Owners

Although some people may think that food waste is a cheap source of feed, it can put the livestock industry and the whole economy at risk. Livestock owners must not feed raw or improperly cooked food waste to swine. This includes food scraps from the household and from food businesses.

International Travel

Don't Bring Meat Products to the U.S. from Other Countries

Entry of foreign animal diseases into California could occur through the importation of prohibited animal products. Meats, sausages, chorizo and non-pasteurized milk products from other countries can carry viruses, bacteria or pests that could cause outbreaks of foreign animal diseases such as foot and mouth disease, classical swine fever, African swine fever or swine vesicular disease. If in doubt, declare items to quarantine officers at the point of entry.

What Should Swine be Fed?

Swine can be fed commercially prepared swine rations, grain, fruit and vegetable from markets. Do not feed vegetable, fruit or bread scraps that have been in contact with animal products or by-products unless properly cooked. Bread that contains any meat material (bacon or ham) or milk by-products that originate from unlicensed milk processing plants should not be fed to swine.

Preventing Diseases

- When traveling, do not bring back animal products, such as meats, sausages, chorizo and non-pasteurized milk products.
- Do not feed raw or improperly cooked waste products, table scraps or animal carcasses to swine.
- Do not feed carcasses from hunted or trapped mammals such as feral swine or deer.
- Fence properly to prevent wild pigs from coming in contact with domestic pigs.
- Practice thorough cleaning, disinfection and drying of any equipment, clothing, trailers or other items that have been exposed to animals from different sources.
- Prevent contact of animals that have been off your premises with others animals on your premises.
- Implement and maintain an effective rodent control program. Biosecurity and good hygiene, maintaining perimeters, baiting and trapping are all part of rodent control.

Keeping foreign animal diseases out of the U.S. is everyone's responsibility! How would you feel if you were responsible for introducing a disease like foot and mouth disease into California? Keep foreign animal diseases out of California. Do not feed raw or improperly cooked food waste.

Your veterinarian is an excellent source of information on swine diseases.

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